



ST PIERRE PARK
— HOTEL, SPA & GOLF RESORT —

TERRACE BAR MENU



CHEESE SELECTION

BREAKFAST

Served 9:30AM-11:30AM

PASTRIES

Croissant

Add on

Farmhouse ham and mature cheddar cheese
(kcal 460) | 5

Mature cheddar cheese (kcal 443) | 4

Farmhouse ham (kcal 337) | 4

Jam (kcal 375) | 4

Toast and preserves | 3

With Guernsey butter (kcal 574)

ROLLS

Smoked salmon | 8.50

And cream cheese bagel (kcal 408)

2 sausages | 5

Toasted brioche roll (kcal 614)

Crispy bacon | 5

3 rashers in a toasted brioche roll (kcal 466)

2 fried eggs | 5

Toasted brioche roll (kcal 480)

NIBBLES

Buttermilk chicken popcorn | 6

Ranch dip (kcal 982)

Honey-glazed chorizo bites | 6

Fresh basil (kcal 421)

Home marinated mixed olives | 5

Chilli oil, garlic, fennel seeds

(kcal 39)

Homemade hummus | 7

With warm flatbread (kcal 370)

British cheese board

Grapes, celery, quince jelly, chutney and crackers

3 cheeses (kcal 641) | 13

5 cheeses (kcal 931) | 20

Guernsey mature cheddar

We have developed a specially blended milk which is used solely for the production of our delicious range of cheese. This process ensures our cheese retains the rich taste and colour found in our milk.

Golden Cross goat's cheese

A charcoal coated log-shaped goats cheese with a firm texture and fresh lemon flavour which intensifies with age.

Barkham Blue

Made in an ammonite shaped round, it is covered in an attractive natural mould-ripened rustic rind. The deep yellow moist interior is spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheeses.

Brie

A soft cow's milk cheese named after Brie, the French region from which it originated (roughly Seine-et-Marne). It is pale in colour with a slight grayish tinge under a rind of white mould. The rind is typically eaten, with its flavour depending largely upon the ingredients used and its manufacturing environment.

Cornish Yarg

Cornish Yarg is a nettle-wrapped semi-hard cheese made from grass-rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.

LARGE PLATES

10oz Sirloin | 30/ 10oz Ribeye | 36/ 8oz Fillet | 38

Traditional garnish, chunky chips,
peppercorn sauce (kcal 1148/1327/703)

Chicken burger | 17

Hash brown, smoked Guernsey cheddar, ranch
sauce, koffman fries (kcal 883)

St Pierre Park beef burger | 18

8oz beef burger, smoked bacon, cheddar cheese
relish, cos lettuce, beef tomato, koffman fries
(kcal 845)

St Pierre Park plant-based burger | 18

Moving Mountains burger, vegan feta, chipotle
mayo, koffman fries (kcal 190)

Fish and chips | 19

Liberation ale battered cod fillet,
koffman chips, crushed minted peas, homemade
tartar sauce (kcal 1083)

Conchiglie Arrabbiata | 15

Tomato and chilli sauce, burrata (kcal 955)

Crab and tiger prawn linguine | 18

Linguine, chilli and
tomato sauce, grilled ciabatta (kcal 308)

Traditional linguine carbonara | 15

Smoked pancetta, parmesan, herbs, egg yolk
(kcal 375)

Pork chop | 18

Our own smoked bacon and chorizo baked beans,
buttered cavolo nero (kcal 950)

Thai green prawn curry | 17

Fragrant rice (kcal 663)

Vegetarian katsu curry | 16

Jasmine rice (kcal 921)

Chancre crab salad | 17

Avocado, pickled beetroot, pancetta
(kcal 418)

Caesar salad | 17

Cos lettuce, boiled egg, parmesan, sourdough,
croutons, anchovy dressing (kcal 733)

Add on | 4

Smoked chicken (kcal 114)

Smoked Salmon (kcal 184)

Tofu (kcal 730)

HOT PANINIS

Served with coleslaw and koffman chips

Wagyu beef brisket | 18

Caramelised onion, English mustard, cheddar
cheese (182)

Honey roast ham | 14

Mature cheddar cheese, with coleslaw (kcal 193)

Tomato basil mozzarella | 20

With coleslaw (kcal 150)

SANDWICHES

Available 24 hours

*On farmhouse bread, served with coleslaw and
salted Kettle Crisps*

Home cooked ham | 9

English mustard and beef tomato (kcal 205)

Roasted coronation chicken | 10

Herb mayonnaise (kcal 340)

Tuna and cucumber | 9

Gem lettuce (kcal 340)

Egg mayonnaise | 9

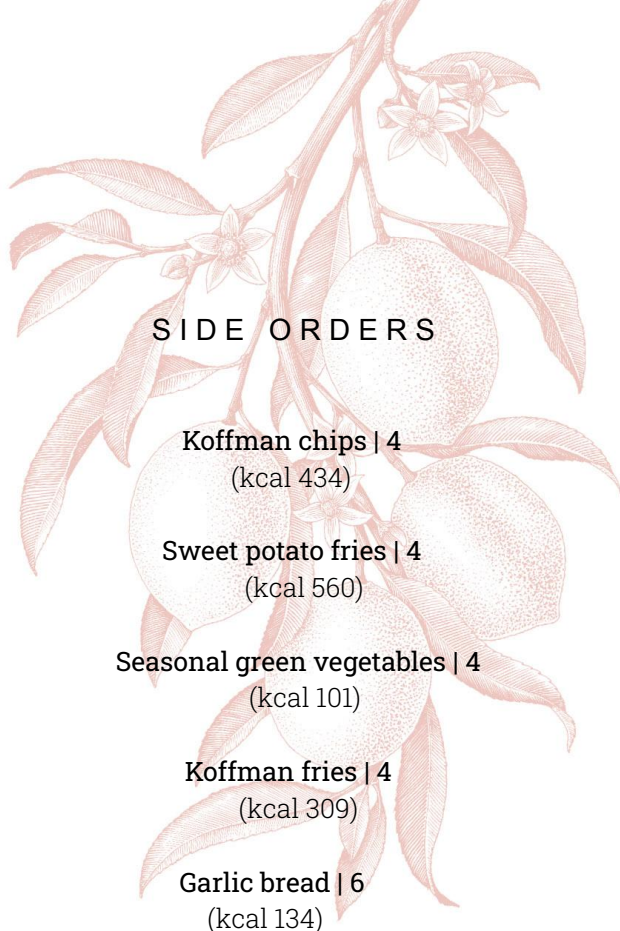
Watercress (kcal 809)

Guernsey cheddar | 9

Fine pickle (kcal 145)

Club sandwich | 16

Over easy fried egg, bacon, tomato, crisp, lettuce,
roast chicken breast, mayonnaise (kcal 570)



SIDE ORDERS

Koffman chips | 4
(kcal 434)

Sweet potato fries | 4
(kcal 560)

Seasonal green vegetables | 4
(kcal 101)

Koffman fries | 4
(kcal 309)

Garlic bread | 6
(kcal 134)

DESSERT

Plant-based strawberry pebble | 9
Soft strawberry centre on a crunchy base, sprayed with chocolate velvet and decorated with freeze-dried raspberries
(kcal 701)

Plant-based chocolate tart | 9
Served with raspberry sorbet
(kcal 723)

Lemon poppy seed wave | 9
Lemon curd soft on a vanilla & poppy seed sponge base
(kcal 247)

Chocolate brownie | 9
Caramel sauce, caramel ice-cream
(kcal 485)

Knickerbocker glory | 9
Vanilla, chocolate and strawberry ice-cream, mixed berry compote and marshmallow (kcal 199)

SMALL PLATES

Salt and pepper squid | 9
Aioli, lemon wedge (kcal 276)

Tomato ragout, chorizo and tiger prawns | 8
Sourdough wedge (kcal 364)

Baked camembert to share | 16
Honey, pumpkin seeds, toasted baguette
(kcal 993)

Soup of the day | 7
Baker's bread rolls (kcal 125)

Cajun spiced halloumi fries | 12
Home made tzatziki (kcal 160)

Mussels mariniere | 9
White wine, garlic, shallots, Guernsey cream
(kcal 845)

Wild mushroom on sourdough toast | 9
Poached hen egg, parmesan butter sauce (kcal 317)

PIZZA

All served on a classic margherita base

Margherita | 14
Mozzarella, tomato sauce, fresh basil (kcal 1453)

Portobello | 14
Fresh basil and portobello mushroom (kcal 830)

Romagnola | 17
Rocket, prosciutto (kcal 1128)

Hawaiian | 14
Farmhouse ham, pineapple (kcal 972)

Meat Feast | 17
Roasted ham, pepperoni, smoked chicken, salami, fresh basil, parmesan (kcal 1087)

